

<b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b>	Application No.	10/563,165
	Filing Date	August 1, 2006
	First Named Inventor	Richard Hami Archer
	Art Unit	1794
(Multiple sheets used when necessary)	Examiner	Hamid R. Badr
SHEET 1 OF 1	Attorney Docket No.	DAIRY88.014APC

U.S. PATENT DOCUMENTS					
Examiner Initials	Cite No.	Document Number Number - Kind Code (if known) Example: 1,234,567 B1	Publication Date MM-DD-YYYY	Name of Patentee or Applicant	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear
	1	6,689,402	02-10-2004	Nauth et al.	
	2	5,434,078	07-18-1995	Pollock et al.	
	3	6,177,118	01-23-2009	Blazey et al.	
	4	6,183,804	02-06-2001	Moran et al.	
	5	6,183,805	02-06-2001	Moran et al.	

FOREIGN PATENT DOCUMENTS						
Examiner Initials	Cite No.	Foreign Patent Document Country Code-Number-Kind Code Example: JP 1234567 A1	Publication Date MM-DD-YYYY	Name of Patentee or Applicant	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear	T <sup>1</sup>
	6	JP 2008-224060	09-03-1996	Tetsuo et al.		X-machine
	7	WO 94/12656	06-09-1994	Van Den Berg et al.		
	8	WO 02/23999	03-28-2002	Johnston et al.		
	9	WO 03/51130	06-26-2003	Fitzsimons et al.		

NON PATENT LITERATURE DOCUMENTS						
Examiner Initials	Cite No.	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.				T <sup>1</sup>
	10	Weinbreck et al., "Turning Biopolymers into commercial value: EPS of Lactic Bacteria" Polymerix 2000. Symposium european Polymerix 2000. European symposium Rennes 2000-06-07				
	11	Duboc and Mollet, "Applications of exopolysaccharides in the dairy industry" Int. Dairy Journal 11 (2001), 759-768, 2001				
	12	Powell, In Microbial Polysaccharides and Polysaccharases. R.C. Berkeley, G.W. Gooday, D.C. Ellwood (Ed). Academic Press, New York, pp. 117-160, 1979				
	13	Morris, In Food Polysaccharides and Their Application. A.M. Stephen (Ed.) Marcel Dekker, Inc., pp. Chapter 12 Bacterial Polysaccharides 413-454, 1995				
	14	Broadbent et al., "Use of exopolysaccharide-producing cultures to improve the functionality of low fat cheese" International Dairy Journal 11 (2001), 433-439				
	15	Christiansen et al. "the use of ropy milk as stabilizer in the manufacture of ice cream" Milchsissenschaft 54(3), 138-140. 1999				
	16	Perry et al. "Effect of exopolysaccharide-producing cultures on moisture retention in low fat mozzarella cheese" Journal of Dairy Science; 80 No. 5, 799-805, 1997.				

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Examiner Signature	Date Considered
<b>*Examiner:</b> Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.	

T<sup>1</sup> - Place a check mark in this area when an English language Translation is attached.